

Cranberry Meringue Pie

1 $\frac{3}{4}$ cups granulated sugar	$\frac{1}{4}$ teaspoon salt
$\frac{3}{4}$ cup cold water	2 tablespoons butter
4 cups cranberries	1 teaspoon vanilla extract
2 tablespoons flour	4 tablespoons powdered sugar
4 eggs	

Cook sugar and water to a syrup; add cranberries. Cook until they stop popping; cool a little. Mix the flour, salt and yolks of eggs until smooth; stir in 3 tablespoons of the juice of the cooked cranberries; then add to the berries and simmer for 3 minutes. Stir in butter and vanilla; and set aside to cool. Turn filling into egg pie crust shell previously baked; cover with meringue made from stiffly beaten whites of eggs and powdered sugar. Bake in cool oven to set and slightly brown the meringue.

